

AMENDMENTS TO THE CLAIMS:

Claims 3-5 are amended. The following is the status of the claims of the above-captioned application, as amended.

Claim 1. (Original) A process for preparing an edible product, comprising adding a lipoxxygenase and a lipolytic enzyme active on polar lipids to a dough, leavening, and heating the dough, wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume of the edible product.

Claim 2. (Original) A process of preparing a baked product comprising:
a) adding to a dough a lipoxxygenase and a lipolytic enzyme active on polar lipids, and
b) baking the dough,
wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume or the crumb color of the baked product.

Claim 3. (Currently amended) A composition for preparing a baked product comprising: a lipoxxygenase and a lipolytic enzyme active on polar lipids wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume or the crumb color of the baked product.

Claim 4. (Currently amended) The composition of ~~the preceding claim 3~~ which further comprises flour.

Claim 5. (Currently amended) The composition of ~~the preceding claim 3~~ which is a dough, a flour composition, or a flour pre-mix.

Claim 6. (Original) A method of increasing the volume or the crumb color of a baked product comprising:
a) adding to a dough a lipoxxygenase and a lipolytic enzyme which is active on polar lipids and on triglycerides,
b) baking the dough to prepare a baked product, and
c) measuring the volume or the crumb color of the baked product.